

Boozy Coffee Drinks

Espresso Martini - 15

Portland Potato vodka, Kahlua, vanilla liqueur, 2 espresso shots, shaken & served up. Check out our dessert menu for our Affogato Espresso Martini!

Karen's Frigid Beaver - 13

Karen's twist on the Café Beaver – Kahlua, brandy, Cointreau, and 2 shots of espresso, served over ice with a splash of cream.

Mermaid Coffee - 11

Portland Potato vodka, Kahlua, vanilla, fresh coffee, topped with whipped cream.

Cafe Beaver - 11

Kahlua, brandy, Cointreau, fresh coffee, topped with whipped cream.

Monastery Coffee - 10

Baileys, Kahlua, Frangelico, fresh coffee, topped with whipped cream.

Irish Woodsman - 10

Jameson Irish whiskey, real maple syrup & fresh coffee, topped with whipped cream.



Seasonal Cocktails

Blueberry Basil Equinox - 12

House infused blueberry vodka, St. Germain, basil, lime, shaken & served up.

Humblebrag - 12

Beefeater gin, honey, lemon, served over a big rock & topped with prosecco.

Empress Collins - 12

Empress 1908 Indigo gin, St. Germain, lemon, simple, shaken & topped with soda water.

Classic Mai Tai - 14

Appleton's Aged Rum, house infused dry curacao, tiki bitters, Orgeat, lime.

Fury of Perpetua - 14

Lunazul silver, Aperol, Lillet Blanc, passionfruit, and lime. Shaken & served up.

For a kick, substitute house infused jalapeno tequila. Add 2.

Pink Cloud - 15

Lunazul Blanco tequila, Lillet Blanc, sumac, grapefruit, lemon, egg white, shaken & served up.

Rue's Revenge - 13

Union Uno Mezcal, Lunazul Blanco, Lillet Blanc, Orgeat, house made prickly pear shrub, lime, topped with soda.

For a spicy kick, substitute house infused spicy pepper tequila. Add 2.

Earl Grey Old Fashioned - 12

House infused Earl Grey bourbon, black walnut bitters, cherry, served over a big rock.

Paper Plane - 14

Four Roses Bourbon, Amaro Nonino, Aperol, lemon, shaken & served up.

Substitute house made infusions in any cocktail for \$2

Drift Inn Classics

Moscow Mule - 12

Portland Potato vodka, ginger brew and lime juice.

Jalisco (Tequila) ~ **Oaxaca** (Mezcal) ~ **Kentucky** (Bourbon) ~ **Caribbean** (Rum)

Marion's Lemondrop - 12

House infused marionberry vodka, Cointreau, lemon, shaken & served up with a sugared rim.

Caipirinha - 12

Cachaca muddled with fresh lime and cane sugar, shaken & served on the rocks.

Smoky Tamarind Margarita - 12

Union Uno Mezcal, tamarind syrup, lime, shaken & served on the rocks with a Chamoy & Tajin rim. **For a spicy kick, substitute house infused jalapeno tequila. Add 2.**

Marionberry Huckleberry Collins - 10

Beefeater Gin, house-made berry shrub and lemon, shaken and served on the rocks with a splash of soda water.

Corpse Revivor #2 - 12

Gin, Lillet Blanc, house-made Dry Curacao, lemon juice, shaken and served up with an Absinthe rinse.

Goldrush - 10

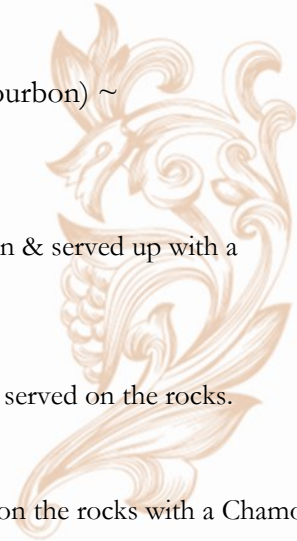
Bourbon, lemon juice and house made honey syrup, shaken & served on the rocks.

Rhoda's Old Fashioned - 12

Brandy, St. Germain, fresh orange slice muddled with a Bordeaux cherry, angostura bitters, topped with soda water & served on the rocks.

Black Market Manhattan - 12

Bourbon, cinnamon orange tea infused sweet vermouth, Angostura bitters, Bordeaux cherry juice, stirred & served up.



Liquor

Whiskey

Jack Daniels
Crown Royal
Pendleton
Seagrams 7
Southern Comfort
Jameson's Irish
Bushmills
Tullamore Dew

Bourbon

Evan Williams
Makers Mark
Jim Beam
Knob Creek
Four Roses
Eagle Rare
Bull Run

Rye Whiskey

Old Overholt Rye
Dickel Rye
Knob Creek Rye
Angels Envy Rye

Scotch

Glenlivet 12
Macallan 12
Dewars White Label
Duggan's Dew
Laphroaig
Drambuie
Chivas Regal
Johnny Walker Blk
Glenfarclas 105

Gin

Bombay Sapphire
Tanqueray
Hendricks
Beefeater
Empress
Freeland

Tequila

Lunazul Silver
Union Uno Mezcal
Hornitos Reposado
Patron Silver
Casamigos Reposado
Milagro Silver
Milagro Reposado
Siete Leguas Silver
Siete Leguas Reposado

Rum

Bacardi Superior
Flor de Cana
Sailor Jerry
Appleton's Aged Rum
Meyers Dark
Malibu
Cachaca (Brazilian Rum)

Vodka

Kettle One
Grey Goose
Absolute
Portland Potato
Titos
Absolute Citron
Portland Potato Vodka

Liqueurs

St. Germain
Frangelico
Cointreau
Chambord
Grand Marnier
Rumpleminz
Luxardo Maraschino
Dr. McGillicuddy's Vanilla

Aperitif/Digestif

Baileys
Kahlua
Disaronno
Fernet Branca
Lillet Blanc
Jägermeister
Campari
Aperol
Sambuca
Averna Amaro
Amaro Nonino
Interrobang Sweet Vermouth

Brandy/Cognac

E & J V.S.
Courvoisier
Tuaca

House-made Infusions

Hot Pepper Tequila
Hot Pepper Vodka
Marionberry Vodka
Blueberry Vodka
Earl Grey Bourbon

From the Vault

Et Fille Heredity Pinot Noir – OR 63

If it had a soundtrack, it would be Duke Ellington- classic style, range, and refinement. The black cherry, blackberry, and tea flavors carry onto a lingering finish.

Helioterra Pinot Noir – OR 49

Luscious and round, bursting with red fruits and floral notes. It is a study in balance, with bright Bing cherry and red raspberry, but also earthier aromas of sandalwood and forest floor.

Stags Leap Artemis Cabernet – CA 48/375ml

The vibrant fruit, great structure, and balanced acidity make this wine pair very well with hardy dishes.

Rex Hill Chardonnay – OR 45

Lush aromatics push a bouquet of toasted hazelnuts, citrus peel, apples and white peaches up from the glass. Flavors follow in a clean, spicy wine with a fresh and lively mouthfeel.

Domaine Drouhin Chard *Arthur* – OR 49/750ml

Apple, lemon, mineral and just a hint of oak and a touch of butter way in the background. A perfect balance.

32/375ml

Zimri Cellars Cabernet – OR 43

Aromas show signs of dark fruit and earth tones, while the palate has bright fruit with gentle tannins and a soft finish.

Tranche Syrah – WA 58

Dark garnet in color, the bouquet opens with seductive aromas of ripe blueberry, wild blackberry & cracked black pepper, backed by hints of French vanilla bean & espresso grounds. Rich, fruity entry followed by dark chocolate & spices.

The Pines 1852 Old Vine Zinfandel – OR 75

Planted by an Italian stone mason in the late 1800s, this Zinfandel is one of the oldest vineyards in the Northwest. It offers aromas of fig, ripe blueberry & vanilla. A velvety mouthfeel of marionberry, chocolate covered cherry, hints of cedar, and a lingering finish leaves you wanting more. Only 293 Cases made.

White Wines

Glass/Bottle

Lumos Pinot Gris – OR

12/48

Organically grown grapes with notes of lime, pineapple and lemon verbena flavors are backed with refreshing minerality. It's clean and crisply delicious.

King Estate Pinot Gris – OR

9/35

Emerald brilliance with raspberry, grapefruit and honeydew notes. A local favorite in Oregon.

Villa Maria Sauvignon Blanc – NZ

8/32

Pungent aromas of fresh herbs and spring blossoms lead into a juicy palate bursting with grapefruit, lemons, and limes. The wine finishes with fresh balanced sherbet-like acidity and mineral flinty tones.

Lone Birch Riesling – WA

7/28

Light Straw in color. A delicate perfumed floral bouquet. Light bodied with flavors of white peach and pear.

Tyee Gewürztraminer - OR

10/40

A delicate dry wine with notes of honeysuckle, jasmine, orange blossom and spice. Pairs well with seafood!

Souverain Chardonnay – CA

8/32

Aromas of roasted pears and lemon citrus lead to a full-bodied mouth feel and lush texture. Wonderful buttery oak notes.

Zimri Cellars Chardonnay – OR

8/32

Very slight creamy texture and bright tangerine and apple flavors blend well with the oak to create a crisp well balanced finish.

Chehalem Rose of Pinot Noir - OR

8/32

Clean & bright on the nose, with notes of strawberry, rose petal & grapefruit.

Red Wines

Glass/Bottle

Coeur De Terre Pinot Noir – OR

11/44

Earthy aromatics, dried herbs followed by notes of cherry & raspberry. Round mouth feel with nice structure & fine tannins.

Zimri Cellars Pinot Noir – OR

10/40

Bright berry aromas & oak seasoning combine with soft supple tannins & a rich mid-palate filled with flavors of blackberry & cherry.

Maddalena Cabernet Sav – CA

11/44

Ripe red fruit of raspberry, plum & spicy black cherry, Barrel aged with notes of vanilla, caramel & oak spice. A staff favorite!

Tyee Pinot Noir – OR

12/48

Featuring grapes, grown exclusively in the family vineyard from a combination of vines 44 years old. Reminiscent of violets, mixed berries, sous bois and pie spice.

The Big Red Monster Zinfandel – CA

9/36

Rich, dark & enticing, flavors of lush blueberry, plums, & blackberry cobbler. Bold but balanced, from Paso Robles, with a velvety, smooth & juicy finish.

Three Rivers Merlot - OR

9/36

Tobacco, leather, cocoa, espresso, spice & raisins on the nose. Notes of vanilla, clove & oak, with great length.

Luke Syrah - OR

11/44

Ripe plum & cherry notes are married to a rich, dense texture, along with earthy hints & a dry, complete finish.

Canas Feast Two Rivers Blend - OR

9/36

Red & black fruits, white pepper & savory umami coat the palate, balanced with sweetness of vanilla & butterscotch.

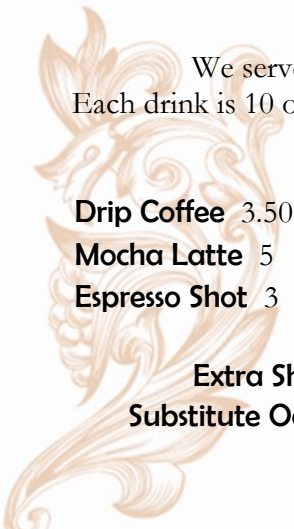
Catena Malbec - Argentina

9/36

Rich, deep aromas of ripe red & dark fruits are joined by delicate violet & lavender notes, with traces of vanilla & mocha.

Coffee

We serve Illy brand coffee imported from Italy.
Each drink is 10 oz, served with one shot and steamed whole milk.



Drip Coffee 3.50	Café Latte 4.50	Dirty Chai Latte 6.00
Mocha Latte 5	Americano 3	Cappuccino 4.50
Espresso Shot 3	Shot in the Dark 5.50	

Extra Shot of Espresso 2. **Syrup Flavor** .75
Substitute Oat Milk, Almond Milk, or Half & Half 1.00

Tea

Most of our teas are loose leaf and are served in
a 20 oz. individual tea pot. 5.00

Black Teas: Yorkshire Gold ~ Earl Gray ~ Lavender Grey ~
Decaf Breakfast Black

Green or White Teas: Jasmine Blossom ~ Japanese Sencha ~ Elderflower

Herbal Teas: Lemongrass ~ Peppermint ~ Chamomile

Iced Black Tea 3.50 **Oregon Chai Tea Latte** 5.00

Italian Sodas and Creamosas

Fountain soda water mixed with Monin syrup flavors.

Italian Soda 4.50

Add Half & Half and Whipped Cream for a Creamosa 5.50

Raspberry ~ Blackberry ~ Vanilla ~ Hibiscus ~ Coconut
Caramel ~ Cherry ~ Peach ~ Hazelnut ~ Lavender ~ Almond

Sugar Free Options

Vanilla ~ Raspberry ~ Hazelnut

House Made Drinks

Using local ingredients and unique recipes, we experiment and serve you some delicious beverages as a result!

Yachatian Sunrise – Sprite, orange juice and cranberry juice served over ice. 4.50
Make it a hibiscus sunrise for .75

Blues Brothers – Wild huckleberries, Oregon Marionberries, apple cider vinegar and sugar, mixed with soda water on ice. 5.50

Old Fashioned Lemonade – House made and perfectly tart! 5.
Add our raspberry puree for .75

Hot Chocolate – Gourmet chocolate sauce with steamed milk, topped with house-made whipped cream. Served cold upon request. 4.50

Caramel Steamer – Homemade caramel with steamed milk or your choice of syrup flavoring, topped with house-made whipped cream. 4.50

Soda, Juices and More!

Coca Cola ~ Diet Coke ~ Fanta Orange ~ Barq's Root Beer ~ Pibb Extra ~ Sprite ~ Tonic ~ Soda Water 3.50

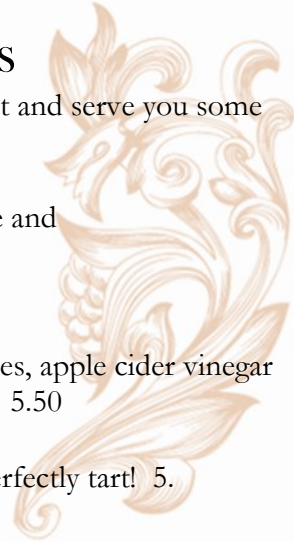
Shirley Temple – Sprite with Grenadine and a Bordeaux cherry. 4.50

Roy Rodgers – Coke with Grenadine and a Bordeaux cherry. 4.50

Juices – Orange, Cranberry, Tomato, Grapefruit, Pineapple. Small 3.50. Large 4.50.
Fresh House Pressed Apple Cider – Small 5. Large 6.

Ginger Brew – A PNW produced ginger ale, sweet and slightly spicy. 4.

Arnold Palmer – Fresh brewed iced tea with our house made lemonade. 5.



House Made Desserts

Espresso Martini Affogato (GF) (\$15)

Portland Potato Vodka, Kahlua, vanilla, shaken and served over Tillamook vanilla bean ice cream! 21+ only.

Chocolate Rum Mousse (GF)

From a recipe the owner and her daughter made together for years. This velvety, melt in your mouth chocolate dessert is sure to please!

Warm Brownie Sundae (GF)

A decadent brownie, warmed and topped with vanilla ice cream, fresh whipped cream, and chocolate sauce. You'll never know it's gluten free!

Boccone Dolce (GF)

A specialty from our head baker, it pairs delicate baked meringue layers with fresh fruit, whipped cream, topped with raspberry and chocolate sauces.

Crème Brulee (GF)

Made with real vanilla beans and silky smooth. It's a classic that you cannot forget!

Peach Pie (GF, VG) (\$12)

Old fashioned peach pie with a tender sugared crust, filled with Oregon peaches. Served with your choice of Tillamook vanilla bean ice cream or coconut whipped cream (vegan).

All desserts \$10 each unless otherwise specified.

Even More House Made Desserts!

Marionberry Cobbler

Our most famous dessert is made with Oregon Marionberries and served warm with Tillamook vanilla bean ice cream. A perfect ending to your meal or as an appetizer!

Apple Walnut Custard Pie

A twist on your typical apple pie, with a sour cream custard filling and a delicate walnut crumble topping. “Our” American Classic!

Killer Cheesecake

West Coast style cheesecake with your choice of toppings. Topping choices: Raspberry, Caramel, Chocolate or Turtle. To Die For!

Old Fashioned Chocolate Cake

Rich dark chocolate cake, very moist, sandwiched between layers of chocolate cream cheese frosting. Totaling 8 layers!

Cinnamon Raisin Bread Pudding

Made from our own brioche bread, mixed with rum-soaked raisins, topped with a warm toffee rum sauce and whipped cream.

Our own Drift Inn Bakery makes all of our desserts completely from scratch, from the batter to the whipped cream.

All desserts \$10 each unless otherwise specified.

Dessert Wines & Sparkling

Nieport Port

7/2.5 oz glass

Fresh, young & fruity, with notes of chocolate oak & vanilla.

Michele Chiarlo Moscato – IT **7.5 (2.5 oz.)/28 375ml**

The fragrance of this wine takes center stage, the sweet fruits play like the orchestra, and the wonderfully full finish is the crescendo.

Valdo Prosecco – IT

8/187ml or 25/750ml

Well-balanced structure, matched with its flavorful and aromatic fruity fragrance make it the perfect pairing with starters and particularly with delicately flavored dishes and especially seafood.

Frexinet Brut – Spain

8/187ml

Fresh and bright bubble split, perfect for one.

Louis Bouillot Brut – FR

45/750ml

A touch of apple and citrus on the nose, bit sweet on the palate. Pairs well with cheese, grilled meat, tacos, and creamy potatoes.

Argyle Vintage Brut – OR

44/750ml

Yellow summer fruits, baked apple and ginger spice up front. A mid palate that is creamy and concentrated, with lively acidity.

No Fine Print Lil Fizz – CA

36/750ml

Sparkling blend of Sauvignon Blanc, Chardonnay & Rose of Pinot Noir. Light & crisp with notes of pear, peach & melon. Subtle bubbles & an excellent pairing with seafood.

Our History

The Drift Inn was built in 1929, with wood brought down the beach from Toledo. The bar “shut down” and became an ice cream parlor publicly during prohibition, with a dance hall, drinking and card playing upstairs. It also was the center of the community, with potlucks and the place to bring your elk and deer for curing. Lester Blair bought the place in the 60’s and continued the partying and ignoring laws tradition. The Drift In was a place unto its own, where the fringe were the norm and no holds barred.

Lester's Drift In was a rough place. Lester himself was an amateur boxer and in the early years the upstairs held a large boxing ring. Lester would encourage fellows to “work out their differences” up-stairs. Many people in town today remember intimately the fights inside. If anyone tried to interfere, Lester would get right in their face and tell them to back off. He loved a good fight. Lester also loved women, we loved his sweet pink powder room. The Drift In appeared scary to the uninitiated. Some people walking by would cross the street and walk around the old Drift Inn. Smoke billowed from the door when it opened and when you looked through the cracked wavy glass window, the place was dark, hazy and smelled bad. It was the infernal boys club, though women came too. Some of the boys resented it when Lester would insist everyone curtail the cussing around the women. There were some dynamic pool players and people from every walk of life. Hippies, red-necks, suits, rich and poor. It was rich, tantalizing, cob webby, simple; with textures of lives that belied the surroundings. It was a place that left no one untouched who dared go in. It was magical, an amazing display and acceptance of humanity.

The old Drift In shut down in 1999 when Lester kept having mini strokes and couldn't remember if you paid him or not. Draft beer was 35 cents, wine and a pool game was 50 cents. Lester was a boy who left home at 14 and ended up working at the local mill in the daytime and running the Drift In at night. It was an interesting melting pot of ideals, and experiences. Lester became the father that many boys lost, forgot or never had. He was a hard drinking, hard working, tough SOB who provided a community living room for young boys to grow into men. He stood up for them, expected them to stand up for themselves, to honor women and forgave them their frailties.

People have often asked me to tell, “the rest of the story”, so here is what happened after Lester passed away...

When Lester was falling asleep at the bar, many of the regular clientele became worried what would happen to their boys club if Lester died. There were many rumors that certain people and laws would not allow the business to continue once Lester died. (Lester did “lose” the business several times when OLCC shut him down for serving alcohol to a minor. It’s funny, OLCC gives you a choice: pay the fine and keeping serving; don’t pay the fine and don’t serve alcohol for 30 days, (if he had food he could just serve food and people could play pool) or close for 30 days. Lester chose neither of the above; he sold the business to his closest friend and confidant, a woman, and kept running it himself.

Anyway, back to the problem of how could the Drift Inn stay open? I, Linda, being brave and naïve, approached Lester and told him everyone’s concerns, and explained to him the solution. We would buy the bar from him, before he died. The plan of course was that my Mate, Gary Thomas would run the place, as I wasn’t really qualified to fill Lester’s shoes. I hadn’t lived here for an eternity, I didn’t really drink, and besides I was a girl. A girl couldn’t run a boys club. I thought it was an excellent plan and how could he refuse? Well, he did, flat out. Told me he wasn’t selling to me cause there was no way I or anyone else would make money running a bar. End of discussion. He was right of course, running it how he did. The only food he sold was pepperoni sticks and snickers candy bars and he would allow people to open a tab, that was often not paid for months, years or never. We inherited his black accounting books after he died, of which there were four, almost all full of debts owed to him. (You heard about the money in the car? Most of the money Lester made was from the pool tables. After his death, his family found \$20,000 in quarters in the trunk of his red sedan, which was always parked in the street in front of the Drift Inn.)

Lester kept having mini strokes and ran the place until mid 1999. Lester’s brother and Niece picked Lester up, took him to live with them and he died a few months later. The family gave Jim Bowers a key and he would let people in to play pool, and drink privately. Jim had watched over Lester for the last few years. The family listed the place with a local realtor and scores of people looked at buying it.

...Read more of our story at www.the-drift-inn.com/category/stories/